

**SUBJ:** Thailand Lights Up in November: Light Festivals Every Traveler Should Experience At Least Once  
OR Light Festivals Every Traveler Should Experience At Least Once in Thailand

Sawasdee Ka XX,

Thailand is the place to be in November as the country holds a variety of can't miss light festivals across the country that take place both by land and by sea.

**By Land: Yee Peng**

The *Yee Peng* festival is most popular in Chiang Mai from **Nov. 9-12**. Locals and visitors release lanterns into the air during the celebration and those attending the cultural event can take in breathtaking views of the night sky as it is illuminated by the lanterns' glow.

**By Sea: Loy Krathong**

**Loy Krathong** is celebrated throughout Thailand starting on **Nov. 11** where locals and visitors partake by releasing floating offerings, traditionally lotus-shaped baskets made of banana tree leaves decorated with a candles and flowers, the night of the festival into the closest body of water. It is meant to bring good luck into the coming year.



One way to partake in both celebrations is through [Original Travel](#)'s latest and immersive itinerary. The luxury tour company has exclusively created a [Highlights of Thailand](#) itinerary from **Nov. 11-13, 2019**, allowing guests to experience these festivals in Bangkok, Chiang Mai, ending in Koh Samui, which also includes accommodation, flights and transfers.

As if that weren't enough, Bangkok will be hosting the 2<sup>nd</sup> edition of [Awakening Bangkok](#), a 10-day festival of lighting marvels and mixed-media wonders on Charoenkrung Road in Bang Rak district from **Nov. 15-24** highlighting Charoenkrung as a world class tourism destination where cultural charms from the previous generations are still revered and appreciated in contemporary context.

If you'd like to learn more about Thailand's culturally significant festivals or about Original Travel's immersive itinerary, please feel free to reach out. Happy to provide images, as well. Thanks so much for considering and I look forward to hearing from you!

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**SUBJ:** Experience Bangkok Beyond the Street Food with Its Growing Elevated Culinary Scene

Hi XX,

Though cities like Singapore and Tokyo may first come to mind as the ultimate foodie cities in Asia, Bangkok is a rising star with chef's that are pushing boundaries and getting creative with traditional Thai recipes and fusion cuisine. Since launching in 2017, **MICHELIN Guide Bangkok** has increased the number of restaurants recognized in the guide and in 2019 there are **26** dining establishments in Bangkok with one or two stars each.

Between homegrown chefs and award-winning international chefs making their way to the capital city, Bangkok is a destination to watch for innovative dining experiences. Below are a few restaurants in Bangkok that are making waves in the city's growing culinary scene. If you are interested in learning more or covering a Bangkok foodie angle, I would love to discuss further!



- **Chef's Table:** [The Dome at lebua](#) boasts exceptional fine-dining experiences including Thailand's first and newest interactive restaurant [Chef's Table](#) by award-winning French Chef Vincent Thierry and visionary restaurateur Deepak Ohri. A veteran to French cuisine with experience helming a 3-Michelin star restaurant in Hong Kong, he creates elegant French bites using locally-sourced ingredients, including chocolate from Chang Mai and homemade butters and creams crafted from the farms of Khao Yai. Chef's Table is an architectural marvel with a 360-degree open kitchen in the center of the room transforming the space into a fine dining theater offering carefully-crafted cuisine in an intimate and interactive experience where guests get to mingle with Chef at the "chef's table" and feel like they are dining in a friend's home.



- **Mahanakhon Bangkok SkyBar:** Thailand's highest restaurant and bar, [Mahanakhon Bangkok SkyBar](#), is now open on the 76th and 77th floor of Bangkok's landmark destination, [King Power Mahanakhon](#). Mahanakhon Bangkok SkyBar is led by Swedish restaurateur Johan Per Simon Davidsson, a legendary force behind the success of multiple venues in the Bangkok hospitality industry. Marrying French elegance with Thai-inspired patterns, the journey starts from the first step into a wooden paneled entrance followed by a refined interior, a luxurious dining area with floor-to-ceiling windows revealing an impressive view.



- **Mezzaluna:** [Mezzaluna](#), Bangkok's tallest restaurant specializing in Asian-French fusion cuisine and one of the city's only 2-Michelin star restaurants, soars 800 feet above the city at [The Dome at Lebua](#), where patrons dine with an incredible view of the city and Chao Phraya river. Chef Ryuki Kawasaki prepares his exquisitely innovative cuisine nightly in the open kitchen right beside Mezzaluna's crescent floor-to-ceiling windows. Chef Kawasaki, exclusively sources Niigata Murakami Wagyu Beef A5 from his hometown (Niigata, Japan) for his signature dish featured on every seasonal menu. The Niigata prefecture only allows the distribution of 100 cows worldwide per year, and Chef Ryuki was specially selected to receive one cow per month. With this supply, he expertly crafts this exquisite course by grilling the beef over binchō charcoal and serves it with smoked eel along with watercress puree, potato fondant, confit duck fat and a garlic flower.



- **Sri Trat:** Trat is a province on the eastern seaboard of Thailand known for fiery seafood and curries, and the native owners of the hip [Sri Trat](#) brought this famed regional food to Bangkok with a modern flare. The star in the kitchen is the owner's mother – there is a funky mural of her in the dining room – and she is the inspiration behind the restaurant's menu. Luxurious rooms of azure, button-backed leather sofas and louvered wooden panels welcome a buzzy, high-end crowd to enjoy traditional meals. The drinks menu offers cocktails with a Thai twist, like the Thai coffee-spiked “O-Liang” with its mix of whiskey, port, apricot brandy and spice.

Thanks so much and I look forward to hearing from you!

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